

a bushel and a peck

recipes from an ambitious home cook

Fudge-y Cocoa Brownies

10 tablespoons unsalted butter
1 1/4 cups sugar
3/4 cup plus 2 tablespoons unsweetened cocoa powder (natural or Dutch-process)
1/4 teaspoon kosher salt
1/2 teaspoon pure vanilla extract
2 large eggs, cold
1/2 cup all-purpose flour

Preheat the oven to 325 degrees F and line an 8x8 pan with parchment paper. Butter the paper and any exposed sides of the pan.

In a bowl set over a pan of simmering water, add the cocoa, sugar, butter, and salt. Stir with a silicone spatula until everything is melted and smooth.

Remove the bowl from the heat and let it begin to cool. Then, add the two eggs, one at a time, and the vanilla, stirring between each new addition. Last, add the flour and stir until combined.

Pour the batter into the prepared pan, put in in the oven on a middle rack, and let the brownies bake for 25-30 minutes. They're ready when a toothpick inserted in the middle of the pan comes out with just a couple of crumbs hanging on.

These puppies are rich, so I cut them into small squares (I got 25 out of the 8x8 pan). Dust with powdered sugar. They'll keep in an airtight container for about a week!